

XP-002257193

AN - 1999-626889 [54]
AP - JP19980101715 19980331; [Previous Publ. JP11276067] ; JP19980101715
19980331
CPY - SNOW
DC - D13
FS - CPI
IC - A23C9/123
MC - D03-B14 D03-H01T3
PA - (SNOW) SNOW BRAND MILK PROD CO LTD
PN - JP3155242B2 B2 20010409 DW200122 A23C9/123 005pp
- JP11276067 A 19991012 DW199954 A23C9/123 004pp
PR - JP19980101715 19980331
XA - C1999-182791
XIC - A23C-009/123
AB - JP11276067 NOVELTY - Yogurt without inclusion of stabilizer has fat rate of 1.5-3 wt%. The mean diameter of fat globule is adjusted below the value calculated using the expression mean fatty globule diameter (nm) = 175.7 multiply fat rate (wt%)+310.1.
- USE - Yogurt with low fat rate.
- ADVANTAGE - Water separation in yogurt is suppressed even without addition of stabilizer, hence improving taste of yogurt.
- (Dwg.0/1)
IW - YOGURT LOW FAT RATE FAT GLOBULE MEAN DIAMETER ADJUST SUIT VALUE
CALCULATE PREDETERMINED EXPRESS
IKW - YOGURT LOW FAT RATE FAT GLOBULE MEAN DIAMETER ADJUST SUIT VALUE
CALCULATE PREDETERMINED EXPRESS
NC - 001
OPD - 1998-03-31
ORD - 1999-10-12
PAW - (SNOW) SNOW BRAND MILK PROD CO LTD
TI - Yogurt with low fat rate - has fat globules whose mean diameter is adjusted to suitable value calculated using predetermined expression